

### CHILLED

#### TO START

<b>A Proper French Salad</b>	8
butter lettuce - tomato - herbs - crispy parsnip - haricot vert - French dressing	
<b>Classic Caesar Salad</b>	8
Romaine - sun-dried tomato parmesan crouton - caesar dressing	
<b>Sesame Seared Yellowfin Tuna</b>	16
sashimi style - wasabi - pickled ginger - tamari soy	
<b>Big Shrimp Cocktail</b>	18
spicy horseradish - celery salt - cocktail sauce	

### half shell oysters

Fresh off the boat - Ask your server about today's selection

half dozen - 19 full dozen - 37

#### Raw on the half shell

cocktail sauce - mignonette - ginger chili sambal - lemon

#### MAINS

<b>Maine Lobster Roll</b>	25
poached lobster - easy mayo - minced celery - Old Bay fries	
<b>The Crustacean Cobb</b>	25
Maine lobster - lump crab - Florida shrimp - avocado - Old Bay ranch	
<b>Hawaiian Poke Bowl</b>	25
<i>salmon or tuna - rice or lettuce</i> - avocado - seaweed - edamame - radish	
<b>Wonton Tuna Tacos</b>	19
pickled jalapeno - crunchy slaw - wasabi aioli - teriyaki sauce	

### great to share 9

- **Crispy Brussels Sprouts** - local honey - chiles - lemon
- **Steakhouse Creamed Spinach** - 3 cheeses - garlic bread crumbs
- **Wok Fired Chinese Broccoli** - tamari soy caramel
- **Roasted Cauliflower** - caraway seeds - curry - orange zest
- **Quinoa & Vegetable "Fried Rice"**
- **Parmesan Truffle French Fries** - garlic truffle aioli
- **Whipped Potatoes** - horseradish - chive butter
- **Cheddar Chive Biscuits** - local honey butter

Executive Chef: Areli Valencia

**OUR DISTRIBUTOR:** Fatima Brand is a family owned company committed to providing high quality Zabiha Halal meat. Our meat is certified & supervised by the Islamic Co-Op of America.

### THE CATCH

#### TO START

<b>Charred Spanish Octopus</b>	15
caramelized chili sauce - Greek yogurt - fresh herbs	
<b>Salt &amp; Pepper Crispy Calamari</b>	16
tartar sauce - cocktail sauce - grilled tofu satay	
<b>Pan Seared Szechwan Scallops</b>	16
scallions - bell pepper - shiitake mushrooms - chive potsticker	
<b>King Crab Pot</b>	21
Alaskan king crab nuggets - garlic butter - grilled crostini - lemon	

#### MAINS

<b>Yellowfin Tuna Au Poivre</b>	34
grilled - whipped potatoes - charred cherry tomatoes	
<b>Whole Grilled Branzino</b>	36
Asian chili sauce - fresh herbs - lime - quinoa "fried rice"	
<b>Housemade Tagliatelle</b>	26
lump crab - Chinese broccoli - chili butter	
<b>Hong Kong Style Salmon</b>	27
sweet & sour dashi broth - Chinese broccoli - mushrooms - toasted sesame	
<b>Florida Shrimp</b>	25
<i>fried - with</i> fries & cocktail sauce	
<b>Fish &amp; Chips</b>	23
Georges Bank haddock - crispy fries - tartar sauce	
<b>Milanese Style Whitefish</b>	26
panko - arugula - heirloom tomato salsa - whipped potatoes	
<b>Pan Roasted Chilean Seabass</b>	42
Hawaiian ginger scallion sauce - quinoa "fried rice"	
<b>Maine Lobster Tail</b>	<i>single 45 twin 76</i>
<i>grilled</i> OR <i>poached</i> - arugula salad - cheddar & chive biscuits - charred lemon	
<b>Alaskan Red King Crab</b>	79
Steamed - arugula salad - cheddar & chive biscuits - charred lemon	
<b>Catch 35 Mixed Grill</b>	39
salmon - shrimp - lobster - crispy brussels sprouts	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or raw eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any known food allergies.

**PREPARATION:** As with any allergy or dietary restriction, we will handle out halal steaks as such. We will not cross contaminate our halal steaks with anything that would be considered prohibited to our guests, and use separate utensils & sanitize the area to prevent cross contact

### THE FARM

#### MAINS

<b>Crispy Amish Chicken</b>	19
lemon cream sauce - capers - whipped potatoes	
<b>Pad Thai</b>	19
<i>vegetables</i> OR <i>chicken</i> - rice noodle - bean sprout - almonds - egg - tofu	
<b>Filet Mignon Steak Frites</b>	<i>single 32 twin 46</i>
6 oz. - Maitre d'Hotel butter - parmesan truffle French fries	
<b>Prime Boneless Ribeye</b>	49
16 oz. - Maitre d'Hotel butter - roasted oyster mushrooms - whipped potatoes	

### Entrée Add ons

<b>Georges Bank Scallops</b>	+16
seared	
<b>Maine Lobster Tail</b>	+37
grilled OR butter poached - drawn butter	
<b>Alaskan Red King Crab</b>	+37
10 oz. - steamed - drawn butter	

Naperville Restaurant Week

January 24th - February 9th

Check in or tag #catch35 on Facebook, Twitter, or Instagram for a chance to win a \$25 certificate (3 winners chosen each month). Winner announced on Social Media -- contest runs monthly!